

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0211870 - KIRK'S STEAKBURGERS		Site Address 2565 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 12/03/2025		Placard Color & Score GREEN 83		
Program PR0330717 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KIRK'S 3 INC		Inspection Time 14:30 - 16:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By GIUSEPPE				FSC Victor Quiroz 10/07/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured onion rings on the preparation counter under heat lamp at 81F. Per employee, onion rings were cooked 10 minutes prior and are typically discarded after 10 minutes. [CA] Potentially Hazardous Foods shall be stored at 41F or below or 135F or above. [COS] Onion rings were voluntarily condemned and discarded during inspection. Per PIC, all onion rings and fried foods are cook-to-order.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *1) Measured the quaternary ammonia sanitizer concentration in the 3-compartment sink at 0 ppm. No active warewashing during inspection. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

2) Measured the chlorine concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished at a concentration of 50 ppm chlorine, or as per manufacturer's specifications.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1) Observed working knife stored in between preparation counters. [CA] Equipment and utensils shall be securely stored in a clean and sanitary condition.*

2) Observed scoop handles stored in direct contact with food in bulk ingredient bins. [CA] Store scoop handles above the food or in such a way to prevent direct hand contamination.

3) Observed pressurized cylinder tanks are not securely stored. [CA] Pressurized cylinder tanks shall be securely stored or chained to a rigid structure.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Facility lacks probe thermometer for monitoring internal food temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *In the kitchen next to the ventilation hood, observed the ceiling panel is misaligned and creates a gap in the ceiling. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	
beef patty	4-drawer cooler under grill	41.00 Fahrenheit	
tri tip steak	walk-in cooler	60.00 Fahrenheit	Cooling. Per employee, cooked 2 hours prior.
beef patty	grill	160.00 Fahrenheit	Final cooking temperature.
water	3-compartment sink (bar)	120.00 Fahrenheit	
cut tomato	2-door preparation unit (1)	41.00 Fahrenheit	
fries	2-door under counter freezer	8.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
onion rings	preparation counter under heat lamp	80.00 Fahrenheit	Per employee, prepared 10 minutes prior. Discarded within the next 10 minutes.
cooked mushrooms	countertop warmer	143.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
fries	3-door upright freezer	3.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
cheese	2-door preparation unit (2)	41.00 Fahrenheit	

Overall Comments:

Verified that facility holds a dairy license from CDFA (expiration: 12/31/2026).

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/17/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Giuseppe Carrubba
Owner

Signed On: December 03, 2025